

# SAUSAGE RECIPES from around the WORLD





**T**he National Hot Dog and Sausage Council is pleased to present “Sausage Recipes from Around the World,” a collection of delicious entrees that feature sausage in nontraditional, innovative ways.

Not only are these recipes ideal for bringing something new to the table, they are also economical.

From Chorizo Tortilla Pie to Sausage Stuffed Manicotti, these new recipes tap into unique flavors from around the globe. And because many can be made in less than an hour, they are perfect for today’s busy families.

For more recipes and information on sausages, visit the National Hot Dog and Sausage Council’s Web site at [www.hot-dog.org](http://www.hot-dog.org). In addition to delicious entrée ideas, the site offers trivia, pop culture, history, preparation tips and more. With the click of a button, you can be added to the mailing list to receive future recipe books and information.

Enjoy!

# Thai-Style Fried Rice

Perfect on its own or as an accompaniment to your favorite Asian dish.

Yield: 4

- 1 medium to large lime
- 3 teaspoons canola oil, DIVIDED
- 12 ounces hot dogs, cut into 1/4-inch rounds
- 1 cup green beans, cut into 1/2-inch pieces
- 1 small onion, peeled and cut into thin strips
- 1 small red bell pepper, seeded and cut into 1/4-inch strips
- 2 cloves fresh garlic, minced
- 1 Thai chili pepper (or substitute 1 jalapeno pepper), minced
- 1 teaspoon Thai fish sauce
- 1 Tablespoon reduced-sodium soy sauce
- 3 cups cooked rice, well chilled
- 2 large eggs, lightly beaten
- 4 scallions, including green tops, chopped
- 1/4 cup dry roasted lightly salted peanuts
- 1/4 cup chopped fresh cilantro

1. Cut lime in half and cut one half into 4 wedges, cover and set aside for garnish.
2. Zest or grate remaining lime half and measure 1/2 teaspoon lime zest. Juice zested lime half. Reserve both lime zest and juice for step 7.
3. Heat 1 teaspoon oil in a wok or large, deep heavy skillet over medium-high heat for 30-60 seconds or until hot. Add hot dog

A decorative header featuring a stylized map of Paris and its surroundings, including labels for 'Paris', 'Loire', 'Strasbourg', and 'Luxembourg'.

slices and stir-fry until hot. Transfer hot dogs to a large bowl and set aside.

- 4.** Add 1 teaspoon oil to wok and heat for 30 seconds. Add green beans and stir-fry 2 minutes. Add onion and bell pepper strips. Stir-fry until all vegetables are crisp-tender. Add garlic and chili pepper and stir-fry 30 seconds or until fragrant. Add vegetables to hot dogs.
- 5.** Remove wok from heat. Add remaining oil, fish sauce and soy sauce to wok. Add rice to wok. Return wok to medium-high heat and stir-fry until rice is hot.
- 6.** Push rice up the sides of wok and pour eggs into the center. Stir-fry until they are set, lifting and stirring to scramble. Once eggs are well set, mix them into rice.
- 7.** Add reserved hot dogs, vegetables, lime zest and juice to wok. Stir-fry until all ingredients are hot.
- 8.** Serve each portion in a shallow bowl. Sprinkle with scallions, peanuts and cilantro. Garnish with reserved lime wedges.

# Chorizo Tortilla Pie

This one-dish wonder from south of the border is easy to prepare and reheat

Yield: 6

- ½ pound fresh chorizo sausage, casings removed if necessary
- 1 cup chopped onion
- 1 cup part-skim Ricotta cheese
- 2 cups Monterey Jack cheese, DIVIDED
- ¼ teaspoon freshly ground black pepper
- 6 8-inch whole wheat flour tortillas
- 1 ½ cups thick/chunky salsa
- 1 cup fresh or frozen corn kernels
- ½ cup chopped fresh cilantro

1. Over medium heat, crumble sausage into a large, heavy non-stick skillet. Cook, breaking up sausage, with back of a wooden spoon, into small pieces. Cook until sausage is brown.
2. Remove sausage from pan with a slotted spoon. Drain all but ½ teaspoon fat. Add onion to pan and sauté in pan drippings until tender. Return sausage to pan.
3. Preheat oven to 425°F. Spray 10-inch round pie plate or baking dish with non-stick cooking oil.
4. In a medium bowl, combine ricotta, 1 ½ cups Jack cheese and pepper.
5. Stack 2 tortillas in bottom of baking dish.



Spread  $\frac{1}{2}$  cup salsa over tortillas spreading to the edges. Layer the following in the order listed:  $\frac{2}{3}$  cup sausage/onion,  $\frac{1}{3}$  cup corn,  $\frac{2}{3}$  cup cheese mixture and 2 table spoons cilantro.

6. Repeat twice for a total of 3 layers.
7. Sprinkle with remaining  $\frac{1}{2}$  cup Monterey Jack cheese.
8. Cover with foil and bake for 20 minutes. Remove foil and bake for an additional 10 minutes or until the mixture is bubbly and hot throughout.
9. Sprinkle with remaining cilantro. Let stand 5 minutes before cutting into wedges.



# Paella with Smoked Sausage

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Take your family to dinner in the Spanish village square with this reinvention of the century-old rice dish.

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Yield: 8 servings

- 1 pound skinless and boneless chicken thighs, cut into 1-inch cubes
- ½ teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 Tablespoon olive oil
- 1 pound fully cooked smoked sausage, cut on the diagonal into ¼-inch slices
- 1 ½ cups medium-dice onion
- 1 large red bell pepper, seeded and cut into ½-inch cubes
- 2 garlic cloves, minced
- 2 cups uncooked rice (medium-grain preferred)
- ½ teaspoon saffron threads, crumbled
- ¼ teaspoon paprika
- 2 bay leaves, crumbled
- 3 cups low-sodium chicken stock, warm
- 1 cup dry white wine
- 1 cup green peas, fresh or frozen and thawed

1. Pat chicken dry with clean paper towels. Sprinkle with salt and pepper.
2. Heat oil in paella pan or a 12 to 16-inch heavy skillet over medium-high heat. Add chicken and sausage and sauté until light brown. Remove sausage and chicken from

A decorative header featuring a map of Florida. The text "Key West" and "Florida" is visible on the left, and "II° C" and "B A" is visible on the right. The map shows the state's outline and some geographical details.

pan with a slotted spoon. Discard all but 1 teaspoon pan drippings.

- 3.** Add onion and bell pepper to hot pan drippings and sauté until tender, stirring to scrape up browned bits. Add garlic and cook until fragrant, 30-40 seconds.
- 4.** Stir in rice, saffron, paprika and bay leaves. Combine well, coating the rice for 1-2 minutes. Stir in stock and wine, mix well.
- 5.** Bring to a boil and immediately reduce heat. Return sausage and chicken to pan. Cover and gently simmer 22-25 minutes.
- 6.** Stir in peas and cook 2-3 more minutes or until rice is tender and no liquid remains.

# New-Fashioned Sausage Cassoulet

This French dish is simple to make and complex in flavor.

Yield: 4

- 1 teaspoon olive oil
- 1/2 pound fully cooked smoked sausage, cut in 2-inch lengths
- 1/2 pound fresh Italian sausage links, cut in 2-inch lengths
- 2 cups chopped onion
- 3 cloves garlic, peeled and minced
- 1 (28-ounce) can diced tomatoes including liquid
- 1 teaspoon dried thyme leaves
- 1/2 teaspoon dried rosemary, crushed
- 2 whole bay leaves
- 1/4 teaspoon ground cloves
- 1 (14 to 15-ounce) can white beans (cannellini or Great Northern), drained and rinsed

1. Heat oil in a large, heavy skillet over medium heat. Add sausages and sauté until brown, about 10 minutes. With a slotted spoon, transfer sausages to drain in a paper towel lined-bowl.
2. Discard all but 1 teaspoon pan drippings. Add onion to hot pan drippings and cook until tender. Add garlic and sauté only until fragrant, about 30-40 seconds.
3. Stir in tomatoes with liquid, thyme, rosemary, bay leaves, cloves and beans.
4. Bring mixture to a gentle boil. Return sausage



to pan. Cover and gently simmer for 30 to 40 minutes to allow flavors to develop.

5. Remove bay leaves. Serve cassoulet in individual shallow soup bowls.

# Sausage Stuffed Manicotti

Pair this recipe with your favorite Chianti for an elegant dinner at home.

Yield: 6-7 servings

- 1 pound Italian sausage, casings removed if necessary
- ½ cup chopped onion
- 1 clove garlic, minced
- 1 (8-ounce) box manicotti, uncooked
- 1 (28-ounce) can crushed tomatoes with basil, garlic and oregano
- 1 (14.5-ounce) can petite diced tomatoes
- ⅛ teaspoon crushed red pepper flakes
- 1 large egg
- 1 ½ cups part-skim Ricotta cheese
- 1 cup shredded Provolone cheese
- ¾ cup grated Parmesan cheese, DIVIDED
- ¼ cup chopped fresh basil leaves

1. Over medium heat, crumble sausage into a large, heavy nonstick skillet. Cook, breaking up sausage, with back of a wooden spoon, into small pieces. Cook until sausage is brown. Transfer with a slotted spoon, to paper towels. Reserve ½ teaspoon pan drippings and discard other drippings.
2. Add onion to skillet. Cook until onions are tender; add garlic and sauté only until fragrant, about 30 seconds. Return sausage to skillet, stir all together. Remove from heat.

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3. Cook manicotti in boiling, salted water for only 5-6 minutes and still firm. Drain and set aside.
  4. Preheat oven to 350° F.
  5. Combine crushed and diced tomatoes. Stir in pepper flakes. Spread 1 ¼ cups tomatoes in an ungreased 13 x 9 x 2-inch baking dish.
  6. Meanwhile, in a medium bowl, lightly beat egg. Stir in Ricotta, Provolone, ¼ cup Parmesan, basil and cooled sausage mixture. Transfer sausage/cheese mixture into a large zipper plastic bag. Cut off 1 inch from the tip of one corner. Pipe sausage mixture into manicotti shells.
  7. Place stuffed shells atop tomato mixture in a single layer. Cover all pasta surfaces with remaining tomatoes, spreading to ensure total coverage.
  8. Bake in preheated oven for 20-25 minutes.
  9. Sprinkle with remaining Parmesan cheese. Bake 10-15 minutes longer or until cheese melts and sauce bubbles. Let stand 5 minutes before serving.

# Express Jerked Caribbean Dogs

There's no need for a family on the go to sacrifice flavor. This twist on the Jamaican favorite can be prepared in less than 15 minutes and is a fun dish for people of any age.

Yield: 4

- 1 teaspoon canola oil
- 1 pound hot dogs, cut on the diagonal, into  $\frac{3}{4}$ -inch slices
- $\frac{2}{3}$  cup Caribbean jerk marinade or sauce
- 2 Tablespoons freshly squeezed lime juice
- 1 teaspoon hot pepper sauce
- 3 cups cooked long grain rice, hot
- $\frac{1}{4}$  teaspoon ground allspice

1. Heat oil in a large heavy skillet over medium heat. Add hot dog pieces and stir-fry for 2 minutes or until hot.
2. Stir in jerk marinade/sauce, lime juice and hot pepper sauce. Turn heat to low and let mixture slowly simmer, about 5 minutes, stirring frequently.
3. Meanwhile, stir hot rice and all spice together.
4. Serve hot dogs with sauce over rice.

# Hot Dogs–Nacho Style

The kids are sure to love your take on this Mexican mainstay.

Yield: 6 appetizer portions

- ¾ cup fresh tomatillos, husked, rinsed and diced into ¼-inch pieces
- 2 Tablespoons minced red onion
- 2 teaspoons minced jalapenos
- ¼ cup finely chopped grape or cherry tomatoes
- 1 Tablespoon freshly squeezed lime juice
- 2 Tablespoons chopped fresh cilantro
- 1 teaspoon oil
- ½ cup chopped onion
- 8-ounces Spicy Cajun or Hot Links, chopped into ¼-inch pieces
- 20 large unbroken tortilla chips
- 1 cup shredded Mexican cheese blend

- 1.** In a medium bowl, combine tomatillos, red onion, jalapenos, tomatoes, lime juice and cilantro. Cover and set Tomatillo Salsa aside.
- 2.** Preheat oven to 400°F.
- 3.** In a large, heavy skillet, heat oil over medium heat. Add onion and cook for 2 to 3 minutes. Add hot dogs pieces and cook until onion is tender and hot dogs are slightly brown. Reduce heat to warm.
- 4.** Arrange a layer of chips on an oven proof platter or cookie sheet. Using a slotted spoon, remove hot dogs and onion mixture



from pan. Place as topping on chips.  
Sprinkle with cheese.

- 5.** Bake in a preheated oven 5 to 6 minutes or until cheese melts.
- 6.** Spoon 1 heaping teaspoon Tomatillo Salsa on each nacho. Serve warm.

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